

Zucchini fritti

Crispy courgette fries with lemon,
chilli and mint yoghurt
5.95

**Salt-crusted
sourdough bread**
with salted butter
4.25

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.75

STARTERS**Roasted Roma tomato soup**

Pine nuts, soft vegan "cheese",
Provençale olives and basil
6.50

Marinated yellowfin tuna
Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander
10.95

Asparagus with truffle hollandaise

Warm asparagus spears with truffle
hollandaise and baby watercress
8.95

Lobster and prawn cocktail
Chilled lobster and prawn cocktail
with baby gem, cherry tomatoes
and Marie Rose sauce
14.95

Crispy duck salad
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger
9.25

Steak tartare
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and toasted granary
9.75

Buffalo mozzarella
Asparagus and edamame with roasted
pine nuts, pesto and baby basil
9.25

Crab and avocado tian
Picked white crab with soft herbs, watercress
and a Bloody Mary sauce
10.95

Belgian endive salad
Caramelised hazelnuts, grapes, soft coconut
"cheese", sumac and picked herbs
7.50

MAINS

Chicken Milanese
Brioche-crumbed chicken breast with
San Marzanino tomatoes, capers, rocket,
Parmesan and pesto
16.95

Crispy polenta cakes
Artichoke purée with roasted
San Marzanino tomatoes,
Provençale olives and
Prosociano vegan "cheese"
13.95

The Ivy shepherd's pie
Slow-braised lamb leg with beef
and Wookey Hole Cheddar
potato mash
13.95

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and thick cut chips
Add West Country Cheddar – 1.95
14.75

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with
Greek feta-style "cheese", harissa sauce
and coriander dressing
13.75

Miso black cod fillet
Baked black cod, hoba leaf, pickled fennel
and a miso sauce
29.50

Rib-eye on the bone 12oz/340g
21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak
31.95

Roast salmon fillet
Asparagus spears, baby watercress
and a caviar and herb sauce on the side
19.95

SIDES

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing**
3.75

Jasmine rice with toasted sesame
3.50

**Creamed spinach, toasted pine nuts
and grated Parmesan**
4.25

Sprouting broccoli, lemon oil and sea salt
3.95

Thick cut chips
3.95

Peas, sugar snap and baby shoots
3.25

Green beans and roasted almonds
3.95

Olive oil mashed potato
3.75

**San Marzanino tomato and basil salad
with Pedro Ximénez dressing**
3.95

Herbed green salad
3.50

Truffle and Parmesan chips
4.75

DESSERTS

Crème brûlée
Classic set vanilla custard with a
caramelised sugar crust
6.75

Rum baba
Plantation rum soaked sponge
with Chantilly cream and raspberries
8.25

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
6.00

Selection of three cheeses
Cashel Blue, Quicke's and Camembert from
Normandy with pear chutney, caramelised
pecans, olive croutons, rye crackers
10.95

Frozen berries
Mixed berries with yoghurt
sorbet and warm white chocolate sauce
7.50

Chocolate bombe
Melting chocolate bombe with a
vanilla ice cream and honeycomb centre
with hot salted caramel sauce
8.95

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.